



Brunch Menu

Anthony Pitillo, Executive Chef
Angelo Pitillo, Co-Founder
Miguel Vazquez, Manager

Eye-Openers

Cappucino	2.95	Mimosa	6.00
Caffe Latte	3.50	Bloody Mary	7.00
Caffe Mocha	4.00	Fresh Orange Juice	2.50
Parisian Coffee	6.00	Panna (small only)	2.50
Monastery Coffee	6.00	Pellegrino sm – 2.50 lg – 5.00	
Espresso single – 1.95 double – 2.50		Di Conegliano Prosecco gls 7.75 btl 29.00	

Main Dishes

Frittata Rustica – fresh eggs, crispy pancetta, potatoes, and onions, baked together in an individual casserole, topped with Grana Padano cheese – 8.95

Frittata di Funghi – fresh eggs, shitake mushrooms, sweet onions, and garlic, baked together in an individual casserole, topped with Fontina cheese – 8.95

Frittata di Mare – fresh eggs, Gulf shrimp, scallops, onions, Roma tomatoes, and fresh dill, baked together in an individual casserole, topped with Comte cheese – 11.95

Saucisse Fumée – grilled French smoked sausage served with scrambled eggs, homestyle potatoes, and sliced tomatoes – 6.95

Tortilla Española – traditional Spanish open-faced omelet with imported Spanish chorizo sausage, piquillo peppers, fried potatoes, onions, and garlic, garnished with Manchego cheese – 8.95

Imported Serrano Ham – with poached eggs on ciabatta toast, topped with Hollandaise sauce and roasted red peppers – 7.95

Uova d'Antonio – ciabatta toast topped with poached eggs, creamed spinach, house-cured salmon and diced fresh Roma tomatoes – 8.95

French-French Toast – made with thick-cut Tuscan bread, dusted with powdered sugar and cinnamon, served with fresh fruit and pure maple syrup – 6.95

Beignets de Crabe "Benedict" – two lump crabcakes topped with poached eggs, Hollandaise sauce, and diced Roma tomatoes, served with homestyle potatoes – 14.95

Corsican Omelet – filled with fresh goat cheese and mint, served with homestyle potatoes and fresh fruit – 7.95

Salmon and Eggs – chunks of fresh salmon sautéed with scrambled eggs and onions, served with homestyle potatoes and sliced Roma tomatoes – 8.95

Beignet de Crabe – one large, signature lump crabcake served with an insalata mista and Lily's fresh aioli – 15.95

Lamb and Eggs – fresh Australian lamb tenderloin, marinated and chargrilled, served with scrambled eggs, homestyle potatoes, and sliced tomatoes – 13.95



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Soup, Salads, and Sandwiches

Salad Niçoise – grilled fresh yellowfin tuna atop a medley of fresh vegetables, field greens, potatoes, and Niçoise olives, tossed in balsamic vinaigrette, with boiled eggs and Roma tomatoes, anchovies upon request – 11.49

Insalata alla Griglia – grilled Gulf shrimp and a grilled whole-romaine heart, dressed with a caper and roasted-red-pepper salsa, Montrachet goat cheese, and fresh oregano – 10.95

Salmon Cæsar Salad – fresh salmon fillet, poached in court-bouillon, served atop fresh romaine hearts tossed in Cæsar dressing, garnished with puff-pastry croutons and shredded Grana Padano cheese – 8.95

Mediterranean Grilled-Cheese Sandwich – a blend of Fontina and Grana Padano cheeses, roasted tomatoes, grilled onions, and sliced almonds. Served with insalata mista and a cup of soup – 8.49

Gyros Sandwich – lamb tenderloin, marinated Greek-style, chargrilled, served on warm pita bread with lettuce, tomato, and sweet onion, with feta-dill sauce and homestyle potatoes – 11.95

Fresh Salmon Burger – fresh salmon patty, pan-fried, on a toasted bun with feta-dill sauce, served with insalata mista – 8.49

Caprese – fresh mozzarella, Roma tomatoes, Hawaiian sweet basil, and sliced Vidalia onions on a toasted ciabatta roll with balsamic vinaigrette, served with an insalata mista and a cup of soup – 8.95

Chargrilled Moroccan Jerk Chicken – fresh boneless breast rubbed with our chef's own blend of Mediterranean spices, chargrilled, on a toasted ciabatta roll, served with French fries – 7.95

Serrano Ham – crisped on the grill, served with lettuce and Roma tomato, on Italian bread with a side of Lily's fresh aioli, cup of soup, and insalata mista – 8.49

Hickory-Smoked Turkey – piled high on grilled Tuscan bread with Italian Fontina cheese, served with apple-cranberry sauce and French fries 7.95

Grilled Fresh-Vegetable Sandwich – eggplant, tomato, zucchini, and onion, dressed in balsamic vinaigrette, topped with grated Grana Padano cheese, served cold on grilled Tuscan bread with an insalata mista – 7.25

Lily's Orange-Blossom Salad – roasted fresh beets served with wild baby arugula tossed in an orange-blossom vinaigrette, garnished with Gorgonzola cheese and candied walnuts – 8.95

Insalata Mista – mixed baby field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes and puff-pastry croutons – 4.95

Cæsar Salad – garnished with puff-pastry croutons and shredded Grana Padano Cheese – 4.95

Tomato-Dill Soup – cup – 3.75 bowl – 4.95

Soup du Jour – cup – 3.75 bowl – 4.95

18% Gratuity May Be Added to Parties of Six or More – We're Sorry; We Cannot Split Checks

As a Courtesy to Other Guests, Please Turn Off Your Cell Phone Ringer

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